

# Bread Stuffing

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Whole grain soft bread cubes	2 lb 5 1/2 oz	1 1/2 gal 2 cups	4 lb 11 oz	3 gal 1 qt	<b>1.</b> Combine bread cubes, celery, onions, raisins (optional), poultry seasoning, pepper, garlic powder, thyme (optional), and trans fat-free margarine in a bowl. Mix lightly until well blended.
*Fresh celery, chopped	8 oz	1 3/4 cups 3 Tbsp	1 lb	3 3/4 cups 2 Tbsp	
*Fresh onions, chopped	6 oz	1 cup	12 oz	2 cups	
OR		OR	OR	OR	
Dehydrated onions		3 Tbsp	2 1/4 oz	1/3 cup	
† Raisins, plumped (optional)	3 1/4 oz	1/2 cup	6 1/2 oz	1 cup	
Poultry seasoning		1 1/2 tsp		1 Tbsp	
Ground black or white pepper		3/4 tsp		1 1/2 tsp	
Garlic powder		1 1/2 tsp		1 Tbsp	
Dried thyme (optional)		1 Tbsp		2 Tbsp	

Chicken stock, non-MSG

1 1/2 qt

3 qt

**2.** Add chicken stock to bread mixture. Mix gently to moisten.

**3.** Into each pan (9" x 13" x 2") which has been lightly coated with pan release spray, evenly spread 3 lb 3 ½ oz (approximately 1 qt 2 Tbsp) of stuffing. For 25 servings, use 2 pans. For 50 servings, use 4 pans.

**4.** Bake until lightly browned: Conventional oven: 350° F for 30-40 minutes Convection oven: 300° F for 20-30 minutes CCP: Heat to 165° F or higher for at least 15 seconds.

**5.** CCP: Hold for hot service at 135° F or higher. Portion with No. 12 scoop ( ? cup).

#### Notes

\* See Marketing Guide

†To plump raisins, cover fruit with boiling water. Soak 2-5 minutes. DO NOT OVERSOAK. Drain well before using.

A new nutrient analysis will be coming. Edited July 2014. Restandardization in progress.

The grain ingredient in this recipe must meet the Food and Nutrition Service whole grain-rich criteria.

Marketing Guide		
Food as Purchased for	25 Servings	25 Servings
Celery	10 oz	1 lb 4 oz
Mature onions	7 oz	14 oz

Serving	Yield	Volume
? cup (No. 12 scoop) provides the equivalent of 1 ½ slices of bread.	<b>25 Servings:</b> 2 pans	<b>25 Servings:</b> 2 quarts 1/4 cup 2 pans
	<b>50 Servings:</b> 4 pans	<b>50 Servings:</b> 1 gallon 1/2 cup 4 pans

Nutrients Per Serving					
Calories	162	Saturated Fat	1 g	Iron	1 mg
Protein	4 g	Cholesterol		Calcium	54 mg
Carbohydrate	22 g	Vitamin A	225	Sodium	301 mg
Total Fat	6 g		unknown	Dietary Fiber	1 g
		Vitamin C	1 mg		